

Dinner

Starters

Firecracker Shrimp

Crispy Nobashi fried shrimp, Firecracker sauce, sriracha and slivered scallions \$18

Calamari Fritti

Buttermilk dipped crispy Calamari on a bed of tomato basil marinara sauce and garlic aioli \$16

Chilled Shrimp Cocktail

House made cocktail sauce and fresh lemon \$18

Homestyle Guacamole Warm Tortilla Chips

Served with fresh Pico de Gallo \$12

Black & Blue Beef Tenderloin Tips

Cajun blackened beef tenderloin morsels topped with melted blue cheese served with garlic bread \$26

Prosciutto, Goat Cheese & Fig Flatbread

Aged balsamic syrup \$16

Signature Soups

Lobster Bisque with Dry Sherry \$12

Weekly Soup du Jour \$10

Salads

LochenHeath Caesar Salad

House made creamy Caesar dressing, shaved parmesan cheese and focaccia croutons \$10

LochenHeath House Salad

Baby greens, shaved parmesan, cucumbers, dried cranberries, almonds, sherry vinaigrette \$10

Grilled Chicken Mediterranean Cobb Salad

Fresh baby greens with boiled egg, heirloom tomatoes, Kalamata olives, roasted peppers, artichokes, feta cheese, cucumbers, red onion and grilled chicken breast, lemon herb vinaigrette \$18

Steakhouse Iceberg Wedge Salad

Topped with crispy applewood smoked bacon, crumbled blue cheese, heirloom tomatoes and pickled red onions with focaccia croutons, blue cheese dressing \$12

J.L. Hudson's Classic Maurice Salad

Shredded Iceberg lettuce with slivers of Black Forest ham, roast turkey breast, Swiss cheese, gherkin sweet pickles and Maurice dressing \$16

Entrees

Parmesan Crusted

Lake Superior Canadian Whitefish

Couscous, sundried tomatoes, haricot verts, artichokes, lemon caper beurre blanc \$32

Baby Spinach & Shiitake Mushroom Stuffed Scottish Salmon

Oven roasted and finished with a dry sherry crème, parmesan garlic risotto \$32

Italian Quattro Formaggi Ravioli

Tossed with extra virgin olive oil, fresh basil, shaved parmesan cheese over homemade marinara sauce with grilled asparagus \$28

Heart Healthy Vegetable Bowl

Quinoa, chick peas, dried cranberries, toasted almonds, roasted sweet potato, broccoli, cilantro, sliced radishes and julienne carrots \$26

New Zealand Rack of Lamb

Rosemary dijon crusted with a red wine demi glace, mashed redskin potatoes \$45

LochenHeath Filet Mignon

confit new potatoes, asparagus, carrots, crispy onion strings and horseradish crème \$50

Pan Seared Shrimp and Angel Hair Pasta

Finished with white wine, garlic and lemon with fresh asparagus and baby carrots \$30

Sesame Ginger Chicken & Vegetable Stir Fry

Over steamed jasmine rice with toasted cashews and spicy ginger sweet chili sauce \$26

Sides

Grilled Asparagus & Baby Carrots

Extra virgin olive oil \$5

Pomme Dauphinoise

Garlic parmesan infused layered potato

Sweet Potato Fries

Dusted with cinnamon sugar \$5

French Fries \$4

"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

